



Soft Pretzels

Ingredients Day 1:

2 tsp. active dry yeast (1 pkg)
 $\frac{1}{2}$ tsp white sugar
 $\frac{1}{2}$ c. & 2 T. Warm Water (110 °F)

2c. all purpose flour
 $\frac{1}{4}$ c. white sugar
 $\frac{3}{4}$ tsp salt
1 Tbsp & $\frac{1}{2}$ tsp. vegetable oil

Ingredients Day 2:

$\frac{1}{4}$ c. baking soda
2 c. Hot water
2 T. kosher salt
or
 $\frac{1}{4}$ c. sugar
1 $\frac{1}{2}$ tsp Cinnamon

Procedure Day 1:

1. In a small bowl, dissolve yeast and $\frac{1}{2}$ tsp. sugar in warm water. Let stand until creamy (about 10 minutes).
2. In a separate large bowl, mix together flour, $\frac{1}{4}$ c sugar, and salt. Make a well in the center; add oil and yeast mixture.
3. Mix and form dough. If the mixture is dry, add one or two teaspoons of water.
4. Knead the dough until smooth, about 7 - 8 minutes.
5. Lightly oil a bowl, place the dough in the bowl and turn to coat with oil.
6. Cover with plastic wrap and let rise in a warm place until doubled in size (about 1 hour or overnight).

Procedure Day 2:

1. Pre-heat oven to 450°F.
2. Pick up dough and other ingredients from the front.
3. In a large bowl dissolve, baking soda in hot water.
4. Turn dough out on a lightly floured surface and divide into 6 equal pieces.
5. Roll each piece into a rope and twist pretzel shape.
6. Once all of the dough is shaped, dip each pretzel into the baking soda solution and place on a lined baking sheet.
7. Sprinkle with topping.
8. Bake in preheated oven for 8 minutes or until browned.